



SIBA'S FINE TABLE

TATA'S GARDEN

Siba's mfino bites, home-made lemon mayo, hot smoked salmon
Beetroot cannelloni with goat's cheese, pistachio nuts and citrus dressing
Biltong, plantain crisp, bone marrow croquette, roasted cauliflower puree

THE DOMBOLO DANCE

Siba's traditional Xhosa steamed buns with innovative
flavoured butters and chimichurri

PUMPKIN PATCH

Pumpkin and miso with Cremalat gorgonzola mousse, pumpkin
seed crisps, pumpkin fritters with roasted pumpkin velouté

A TOUCH OF HOME

Cheese stuffed boerewors balls, Creamy "bhisto" inspired sauce
topped with shimeji mushrooms
with Prawn Shisanyama

SPICED BERRY BHOMPI

PRETTY IN PINK

Seared Norwegian salmon, potato pave, rainbow carrot, round confit
carrots, greens, ponzu beurre blanc

GLOCAL IS LEKKER

Beef fillet with creamy samp and mushroom risotto, greens,
short-rib croquette, crispy kale, truffle jus

SAY CHEESE

A curated selection of local cheeses, seeded crackers and preserved figs resting in a three-cheese
sauce

AFRICAN SOIL

Dark chocolate log, pomelo compote, orange blossom mousse, pecan nut crumble

Menu R1 495 | Wine Pairing R820

A 12.5% Gratuity will be included on your final bill.



SIBA'S CHEF SPECIAL

TATA'S GARDEN

Siba's polenta mfino bites, home-made lemon mayo, hot smoked salmon
Beetroot cannelloni with goat's cheese, pistachio nuts and citrus dressing
Biltong, plantain crisp, bone marrow croquette, roasted cauliflower puree

THE DOMBOLO DANCE

Siba's traditional Xhosa steamed buns with innovative
flavoured butters and chimichurri

A TOUCH OF HOME

Cheese stuffed boerewors balls, Creamy "bhisto" inspired sauce
topped with shimeji mushrooms

Optional Extra: Prawn Shisanyama R150 pp

SPICED BERRY BHOMPI

PRETTY IN PINK

Seared Norwegian salmon, potato pave, rainbow carrot, round confit
carrots, greens, ponzu beurre blanc

or

GLOCAL IS LEKKER

Beef fillet with creamy samp and mushroom risotto, greens,
short-rib croquette, crispy kale, truffle jus

AFRICAN SOIL

Dark chocolate log, pomelo compote, orange blossom mousse, pecan nut crumble

Menu R950 | Wine Pairing R320

A 12.5% Gratuity will be included on your final bill.



WINE LIST

CAP CLASSIQUE

Aurelia Brut 125 | 480

Paul René Nectar 155 | 690

Domaine Des Deux Rosé Brut 155 | 660

WHITE WINES

Zevenwacht - 7even - Bouquet Blanc 75 | 210

Cape Point - Noordhoek Sauvignon Blanc 125 | 375

Remhoogte - Free To Be - Riesling 175 | 520

Groote Post - Kapokberg Chardonnay 180 | 545

Raats - Old Vine - Chenin 325 | 975

ROSÉ

Eikendal - Mourvèdre/Grenache 90 | 270

Lievland - Liefkoos 160 | 475

RED WINES

Doolhof Syrah/ Grenache 110 | 325

Domaine Des Dieux Pinot Noir 225 | 675

Maastricht Pinotage 130 | 385

Raats Jasper Bordeaux Blend 225 | 660

Fine Table Wine Pairing 820

Chefs Special Pairing 320

A 12.5% Gratuity will be included on your final bill.